

## LUNCH MENU



### APPETIZERS

<b>Bruschetta</b>	\$6.50
Our homemade bread freshly grilled, brushed with garlic and topped with fresh roma tomato, basil & olive oil	
<b>Prosciutto Melon</b>	\$9.00
Prosciutto wrapped melon, served with roasted peppers	
<b>Calamari Fritti</b>	\$9.00
Deep fried calamari served with tomato sauce	
<b>La Parmigiana</b>	\$8.00
Layers of creamy Italian eggplant and fresh tomato sauce topped with fresh mozzarella and finished in the oven	
<b>Calamari Fra Diavolo</b>	\$13.00
Sauteed calamari with jumbo crab meat in spicy tomato sauce - available grilled or in oil & garlic	
<b>Oysters Rockefeller</b>	\$13.00
Blue point oysters in half shell stuffed with creamy spinach, pine nuts and pancetta	
<b>Portobello</b>	\$8.00
Portobello mushrooms topped with spinach & roasted peppers in oil & garlic	
<b>Eggplant Rollatini</b>	\$9.00
Baby eggplant stuffed with ground beef, fresh mozzarella & basil in marinara sauce	
<b>Brodetto Di Cozze</b>	\$9.00
Fresh Mediterranean mussels in a garlic, parsley and plum tomato broth	
<b>Chanterelle</b>	\$13.50
Sauteed medley of mushrooms with lump crab meat & spinach in brandy sauce	
<b>Carpaccio Di Manzo</b>	\$10.00
Thin Filet Mignon over baby greens topped with shaved parmigiano	

*Ask your server about the soup of the day!*

### INSALATE

<b>Cobbino Salad</b>	\$12.00
Romaine lettuce topped with avocados, bleu cheese, chopped bacon, tomato, boiled eggs, onions & black olives served with honey balsamic dressing	
<b>Spinach Portobello</b>	\$10.00
Baby spinach salad topped with grilled Portobello mushrooms, goat cheese & walnuts in champagne vinaigrette	
<b>Asparagus Prosciutto</b>	\$10.00
Asparagus wrapped with prosciutto served over medley of baby greens in raspberry vinaigrette	
<b>Rucola</b>	\$8.50
Arugula salad in a light lemon vinaigrette topped with shaved Parmigiano	
<b>Caprese</b>	\$10.00
Buffalo mozzarella with fresh slices of tomato topped with roasted peppers, basil and extra virgin olive oil	
<b>Mista</b>	\$6.00
Gourmet mixed baby greens in balsamic vinaigrette	
<b>Caesar</b>	\$6.00
Romaine lettuce with yolkless Caesar dressing topped with shaved Parmigiano	

*With any salad add:* Chicken \$6.50; Shrimp \$2.50 per; Scallops \$2.50 per; Scottish salmon 8oz. \$10.00; Jumbo lump crab \$9.00

### PANINIS

*All to be served with side of house slaw and French fries*

<b>Pollo Pepperoni</b>	\$13.50
Chicken cutlet topped with peppers, sweet roasted red peppers, and sharp provolone cheese	
<b>Pollo Cayuse</b>	\$13.50
Blackened chicken with broccoli rabe, fontina cheese, and a roasted tomato jam	
<b>IL Tonno</b>	\$13.50
Seared Ahi Tuna served with kalamata olives, capers, sweet sliced red onions, with a home made tarter spread	
<b>Melanzane</b>	\$13.50
Eggplant layered with spinach and roasted tomatoes with shaved Parmesan cheese on top	
<b>The Angus</b>	\$13.50
Classic Angus burger topped with fontina cheese, tomato & lettuce served with homemade savory fries	

## LUNCH MENU



### PASTA

**Penne Pomodoro** \$12.00  
Pencil pasta sautéed in your choice of red sauce or pink vodka sauce

**Farfalle Primavera** \$14.00  
Bow tie pasta sautéed with medley of vegetables in white wine sauce

**Gnocchi** \$12.00  
Fresh homemade potato gnocchi served with your choice of red, pink or gorgonzola sauce

**Orecchiette Milanese** \$14.00  
Ear shaped pasta tossed with eggplant & mozzarella cheese in tomato sauce

**Farfalle Salmon** \$14.00  
Bow tie pasta tossed with diced salmon in light rose sauce

**Fettuccini Bolognese** \$14.00  
Eggless pasta with meat tomato sauce

**Papardelle Porcini** \$14.00  
Wide pasta topped with porcini mushrooms in cream sauce

**Linguini Siciliano** \$14.00  
Linguini tossed with mushrooms and grilled sausage in oil & garlic

**Linguini Al Frutti Di Mare** \$17.00  
Shrimp, scallops, clams & mussels in tomato sauce or white wine sauce

**Ravioli Aragosta** \$16.00  
Ravioli stuffed with lobster meat, shrimp & scallops in vodka sauce

**Ravioli Vegetable** \$13.00  
Homemade vegetable ravioli topped with tomato sauce

**Bucatini Alla Amatriciana** \$13.00  
Hollow spaghetti with onions & pancetta in tomato sauce

*With any pasta add:* Chicken \$6.50;  
Shrimp \$2.50 per; Scallops \$2.50 per;  
Scottish salmon 8oz. \$10.00;  
Jumbo lump crab \$9.00

### POLLO

**Pollo Rosmarino** \$13.00  
Pounded grilled chicken with fine herbs, lemon and olive oil

**Pollo Milanese** \$13.00  
Pan seared breaded chicken breast served over mixed greens in lemon vinaigrette

**Pollo Saltimbocca** \$15.00  
Sautéed chicken breast topped with prosciutto and mozzarella in amarone wine sauce

**Pollo Francaise** \$15.00  
Chicken breast sautéed with artichokes, lemon & parsley in pinot grigio sauce

### PESCE

**Salmon** \$19.00  
8 oz Scottish salmon served over lobster risotto

**Blackened Tilapia** \$15.00  
Cajun tilapia served over sautéed spinach in oil & garlic

### CARNE

**Vitello Con Prosciutto** \$17.00  
Veal medallions topped with prosciutto and fontina cheese in vermouth sauce

**Vitello Di Castello** \$19.95  
Pan seared veal medallions topped with crab meat & artichokes in prosecco cream sauce

*Add a small Caesar salad, Mista salad or cup of soup for only \$4.00*

### DOLCE

Your server will bring our special dessert tray to your table.

*Your server will tell you about our "daily specials"*